Mr. Freeze

1.5 Qt.
Ice Cream Freezer

Model EIM-550

INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.

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SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.
If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

This appliance is intended for Household Use Only.

IMPORTANT SAFEGUARDS

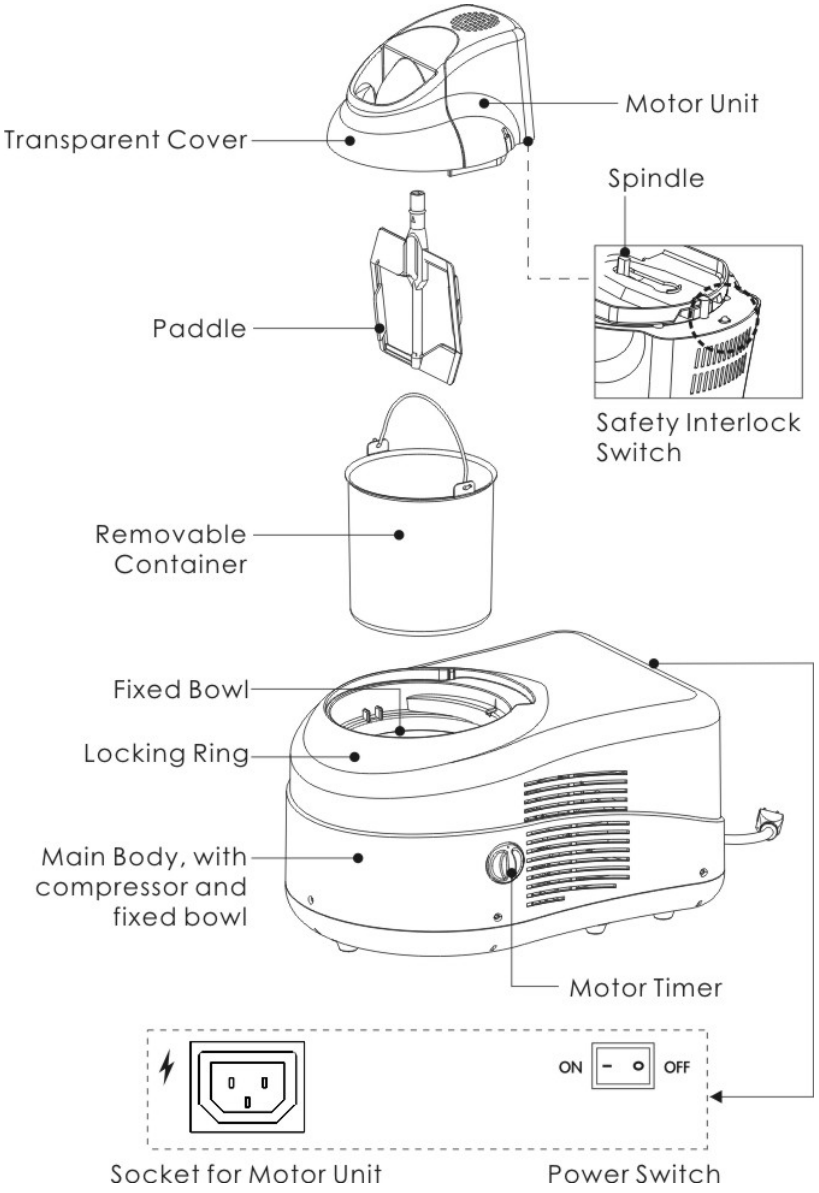
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before use, and keep for future reference.
2. To protect against electric shock, do not immerse cord, plug or motor in water or any other liquid.
3. Close supervision is required when any appliance is used by or near children.
4. Avoid contact with moving parts.
5. In order to reduce the risk of injury to person or damage to the appliance, keep hands and utensils out of removable container during operation. Do not use sharp objects or utensils inside the removable container.
6. Do not clean the removable container and fixed bowl with cleanser, steel wool pads or other abrasive materials.
7. Remove plug from wall outlet when not in use and before putting on or removing parts, and before cleaning.
8. Always allow Paddle, Removable container and Fixed bowl to adjust to room temperature before removing parts and before cleaning.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
10. The use of accessories not recommended by the manufacturer may cause fire, electric shock, or injury.
11. Do not use this appliance outdoors.
12. Do not let cord hang over the edge of table or counter or touch heated surfaces such as the stove.
13. Do not place appliance on or near hot gas or electric burner or in a heated oven.
14. Do not use the appliance for other than intended use, as per this instruction manual.
15. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. See warranty to return for examination, repair, or replacement.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

PARTS IDENTIFICATION



BEFORE FIRST USE

Clean the Transparent Cover (not the Motor Unit), Paddle, Removable Container, Fixed Bowl and Accessories with warm soapy water before you use for the first time. See "Care and Maintenance".

Pre-chill Removable Container:

- Before each use. Place Removable Container in the freezer for 4 hours to chill.

Preparation of Ice Cream Mixture:

- Select your recipe and prepare the mixture.
- When using ice cream powder to make ice cream, please operate according to the instructions on the package of the ice cream powder.

NOTE:

- Use ingredients free of any inedible materials such as seeds, peels or pits.
- Always chill the ingredients in your refrigerator before pouring into the machine. This will reduce the time required to make the ice cream.
- Do not make more than 30oz. (3.75 cups) of mixture per batch. This will allow the volume to increase during freezing to fit the bowl's maximum capacity.
- Ice Cream Maker must be set upright on a horizontal surface for at least 5 hours after purchase or after transit.
- Place the Ice Cream Maker on a stable and flat surface and allow for proper air circulation through Ventilation Grills on both sides of the main body.

OPERATING INSTRUCTIONS

1. Connect the power plug to an electrical outlet and to the back of the main body. (See figure 4 on page 5) Turn on the Power Switch and let the Ice Cream Maker run at least 10 minutes to "pre-cool" the Fixed Bowl.
2. Prepare Ice Cream Mixture.
3. Remove pre-chilled removable container from your freezer after chilling for minimum of 4 hours.
4. Pour ice cream mixture into pre-chilled Removable Container.
5. Insert the Removable Container into the Fixed Bowl and make sure both ends of the Removable Container Handles are properly lined up with the notches and that the handle is folded down.

NOTE: Both ends of the handle of the Removable Container must be placed in the notches of the fixed bowl to keep the removable container in place and to allow the Motor Unit to be properly placed on Locking Ring. (See figure 1 on page 5)

6. Insert Paddle into Spindle of the Motor Unit until the end of Spindle shaft reaches the marking line on the Paddle. (See figure 2 on page 5)
7. Place the Motor Unit onto the Locking Ring (See figure 3 on page 5)

NOTE: Safety interlock switch will switch off the motor power automatically when the Motor Unit separates from the Locking Ring.

8. Set the Motor Timer to desired time. (See figure 5 on page 5)
9. Flip the Power switch found on the rear of the Main Body to the ON position

NOTE: The motor will only run when the Motor Timer is set. (Motor will turn at a slow pace and will be fairly loud during operation.)

- If the timer did not go off yet but the paddle does not rotate anymore due to the hardness of the ice cream, turn the motor timer position to off and remove the paddle immediately to avoid the paddle freezing into the ice cream.

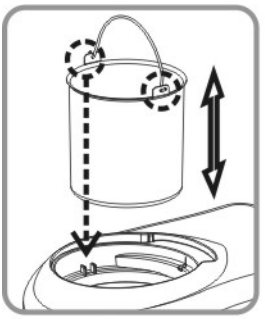


Figure 1

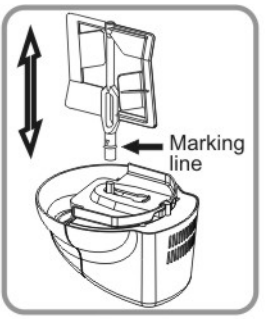


Figure 2

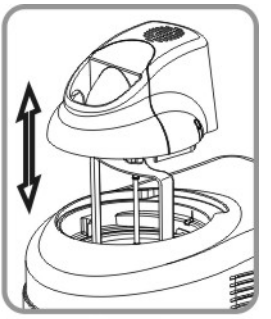


Figure 3

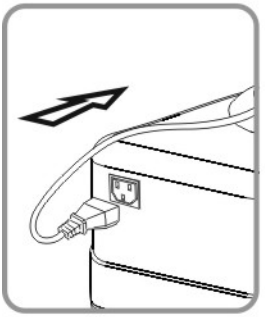


Figure 4

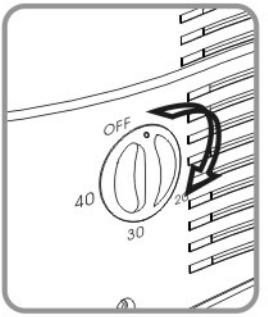


Figure 5

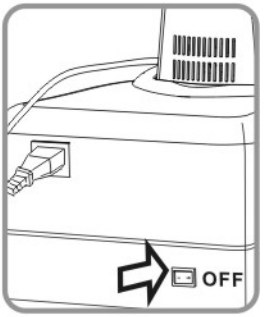


Figure 6

NOTE:

- Do not turn the Motor off unless the ice-cream is ready. If the motor is shut off too early, the mixture may freeze onto the removable container.
- The freezing time for the ice-cream may vary due to different room temperatures. If the mixture freezes quicker, please turn off the motor timer and immediately remove the paddle. When the mixture takes longer to freeze, please reset the motor timer to prolong the process according to the desired rigidity of ice-cream. (The times listed in the recipe section are estimates.)

WHEN FINISHED:

1. Unplug the power cord from wall socket and then unplug the cord of Motor Unit.
2. Remove the Motor Unit and lift out the Removable Container.
3. Use scoop or spatula to spoon out ice cream from Removable Container into a freezable container.

NOTE: The condensation between the Removable Container and the Fixed Bowl may freeze and cause the Removable Container to be slightly difficult to remove.

IMPORTANT :

- Carefully wipe up the water in Fixed bowl with a cloth. Do not turn the appliance upside down.
- Do not use metal utensils to stir or scoop your ice cream from the Removable Container as this may damage the container.

CARE & MAINTENANCE

1. Before cleaning make sure that the machine is switched off, unplugged, and has had sufficient time to reach room temperature.
2. The Transparent Cover can be removed from the Motor Unit by pushing it as indicated in figure 7. NOTE: Before this can be done, you must first remove the paddle.
3. Wash the paddle, the Transparent Cover and the Removable Container in warm, soapy water.
4. Wipe the Fixed Bowl, Motor Unit, and Main body with a damp cloth and then dry it with a clean towel.
5. Do not put any parts of the machine in the dishwasher.

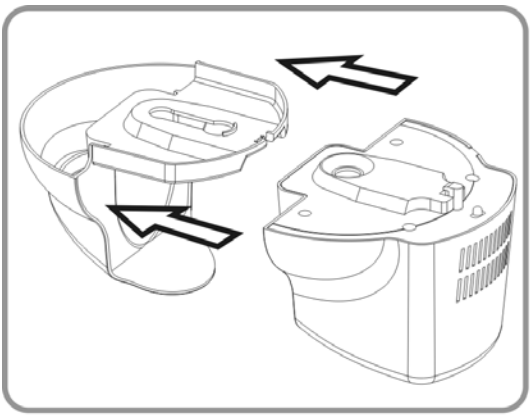


Figure 7

Figure 8

WARNING: NEVER SUBMERGE THE ICE CREAM MAKER INTO WATER OR ANY OTHER LIQUID AS THIS MAY DAMAGE THE UNIT.

RECIPES

QUICK & EASY VANILLA ICE CREAM

4 CUPS HALF-AND-HALF OR LIGHT CREAM
1-14 OZ CAN SWEETENED CONDENSED MILK
2 TBSP VANILLA EXTRACT

In large bowl, combine ingredients; mix well. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

CHOCOLATE ICE CREAM

5 EGG YOLKS
2 ½ CUPS MILK
1 CUP DOUBLE/HEAVY CREAM
3 TBSP SUGAR
3 TBSP OF COCOA POWDER

Create a custard base using all the ingredients except the cocoa powder.

First of all beat and mix together the egg yolks and sugar until thick. Separately, pour the milk into a saucepan and scald it (bring slowly up to boiling point). Pour the hot milk into the egg yolks and sugar mix whilst continuously stirring. Then pour the mixture back into the pan and heat gently, stirring until the custard thickens - DO NOT BRING TO A BOIL OR IT MAY CURDLE. When you can see a film form over the back of your spoon it's time to remove the saucepan from the heat. Let cool.

At the point where you remove the saucepan from the heat to allow the mixture to cool, add the cocoa. Then chill the custard until it's really cold. Once chilled, mix until slushy. Add the cream (whipped) and make sure it mixes in well. Transfer the mixture to the ice cream maker and freeze according to the instructions.

CHOCOLATE CHIP ICE CREAM

1 CUP MILK
1 CUP DOUBLE/HEAVY CREAM
1/3 CUP SUGAR
½ CUP PLAIN CHOCOLATE (GRATED)

Place the milk and sugar into a saucepan and heat on low, dissolving the sugar. Place the milk to one side to cool and when cold, stir in the cream. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.
Add the grated chocolate as the ice cream begins to thicken.

STRAWBERRY ICE CREAM

3 EGG YOLKS (BEATEN)
1 CUP MILK
2 ½ CUPS DOUBLE/HEAVY CREAM
½ CUP SUGAR

2 CUPS OF STRAWBERRIES
1 TSP OF VANILLA EXTRACT
1/4 TSP SALT

Take the strawberries and mash them with half the sugar (ie. 2oz or 50g) in a bowl. Place in the refrigerator. In a separate saucepan, mix the egg yolks with the milk, salt and the remaining sugar. Place over a medium heat just to boiling point (stirring the entire time). DO NOT LET IT BOIL OR IT MAY CURDLE.

Place in the refrigerator for up to 3 hours to cool, stir the mixture from time to time. When cool, stir the cream and vanilla extract into the mixture and then blend in the strawberry/sugar mixture.

Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

CRUNCHY PECAN & MAPLE SYRUP ICE CREAM

½ CUP PECAN NUTS CHOPPED
1 TBSP BUTTER
2 TBSP BROWN SUGAR
2 TBSP MAPLE SYRUP
2 CUPS MILK
2 CUPS DOUBLE/HEAVY CREAM

Using a frying pan, slowly melt the butter then add the chopped pecan nuts. Sprinkle on the sugar, stir and cook on a medium heat for approx 3-4 minutes until the nuts are crisp. **NOTE**. Cooking on too high a heat will burn the pecan nuts and render a bitter taste.
Remove from the pan and place to one side to cool. In a separate mixing bowl, pour in the milk, stir in the cream and then add the toasted pecan nuts. While stirring, add the maple syrup until blended in. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

BANANA ICE CREAM

2 CUPS MILK OR CREAM OR A MIXTURE OF BOTH
½ CUP SUGAR
3 RIPE BANANAS

Purée the bananas first and then place in a mixing bowl. Pour in the milk/cream and sugar, mix well. Transfer the whole mixture into the ice cream maker and freeze according to the instructions.

BUTTER PECAN ICE CREAM

1 CUP SINGLE/LIGHT CREAM
1 CUP HEAVY/DOUBLE CREAM
4 TBSP BROWN SUGAR
1 TBSP BUTTER
1/4 CUP OF PECAN NUTS (CHOPPED)
1/2 TSP VANILLA EXTRACT

Place the light cream, sugar and butter into a saucepan and mix together over a low heat. Stir until the mixture starts to bubble around the edges. Remove the saucepan from the heat and allow to cool.

When the mixture is cold transfer it to the ice cream maker and stir in the heavy cream and vanilla extract. Freeze according to the instructions.
Add the chopped pecans as the ice cream begins to thicken.

MINT CHOCOLATE CHIP ICE CREAM

1 CUP MILK
1 CUP DOUBLE/HEAVY CREAM
1/3 CUP SUGAR
½ CUP CHOCOLATE (GRATED)
1 TSP PEPPERMINT EXTRACT

OPTIONAL: TWO OR THREE DROPS OF GREEN FOOD COLORING

Place the milk and sugar into a saucepan and heat gently, dissolving the sugar. Allow the mixture to cool in the refrigerator for up to 3 hours. Stir in the cream and peppermint extract (optional: add green food coloring).
Transfer the complete mixture into the ice cream maker and freeze according to the instructions. Add the grated chocolate as the ice cream begins to thicken.

TOFFEE ICE CREAM

1 UNOPENED CAN OF CONDENSED MILK
NOTE: THIS IS TO MAKE THE TOFFEE. YOU WILL NEED TO GENTLY SIMMER THE UNOPENED CAN IN A PAN OF WATER FOR APPROX 3 HOURS AND THEN LEAVE TO COOL BEFORE STARTING TO MAKE YOUR TOFFEE ICE CREAM. DO NOT OPEN THE CAN UNTIL COOLED.

OTHER INGREDIENTS:
1 CUP DOUBLE/HEAVY CREAM
1 CUP MILK
4 EGG YOLKS
½ CUP CASTER SUGAR

Put the milk into a saucepan and scald it (bring slowly to boiling point). In a separate bowl, beat and mix the egg yolks and caster sugar together until thick and then stir in the cooled 'toffee'. Pour into this bowl the hot milk and stir well until smooth, then pour the mixture back into the saucepan and gently heat it, keep stirring until the custard thickens.
DO NOT LET IT BOIL OR IT MAY CURDLE.
When you test the mixture over the back of your spoon and it forms a film then it's time to remove the saucepan from the heat and let the mixture cool thoroughly.
Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

CHEESECAKE ICE CREAM

1 CUP DOUBLE/HEAVY CREAM
1 CUP SOUR CREAM
¾ CUP CREAM CHEESE
3 TBSP FRESH LEMON JUICE
¾ CUP GRANULATED SUGAR
¼ TSP VANILLA EXTRACT

Place the cream cheese into a mixing bowl and beat until soft and smooth. Slowly add the sugar and then beat in the sour cream followed by the double (heavy) cream. Add the vanilla extract and lemon juice and mix until thick and smooth. Cover and chill in the refrigerator for 2-3 hours. Take the chilled mixture and beat until creamy.
Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

HONEY ICE CREAM WITH CINNAMON, CLOVES

2 CUPS MILK

1 EGG (WHOLE)
3 EGG YOLKS ONLY
¼ CUP SUGAR
¼ CUP HONEY
⅔ CUP CREAM
20 CLOVES
2 STICKS OF CINNAMON

Put the milk into a saucepan and while warm, add the cloves and cinnamon and continue stirring. Bring to a low simmer. Remove from the heat, cover and set aside to infuse for about 1 hour. Or refrigerator overnight.
In a separate saucepan, mix the egg yolks with the milk, salt and the remaining sugar. Add the infused clove and cinnamon mixture. Place over a medium heat just to boiling point (stirring the entire time). DO NOT LET IT BOIL OR IT MAY CURDLE.
Remove from the heat and allow to cool, while cooking, stir in the honey until dissolved. When the custard is quite cool, strain it into another bowl and remove the spices. Cover and chill. Stir the whipped cream into the custard.
Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

PEACH ICE CREAM

2 CUPS MILK OR CREAM OR A MIXTURE OF BOTH
½ CUP SUGAR
3 RIPE PEACHES (PEELED, PITTED & SLICED)

Purée the peaches first and then place in a mixing bowl. Pour in the milk/cream and sugar, mix well. Transfer the whole mixture into the ice cream maker and freeze according to the instructions.

GREEN TEA ICE CREAM

2 EGG YOLKS
2 TBSP DRY GREEN TEA
1 TBSP SUGAR
½ VANILLA POD
1 ¼ CUPS DOUBLE/HEAVY CREAM
¼ CUP CASTER SUGAR
1 ¼ CUPS MILK
2 TBSP BOILING WATER

Take the dry green tea and soak in boiling water with a tablespoon of sugar for 10-12 minutes. Into a saucepan put the vanilla pod and milk and gently bring to a boil.
Pour this over the tea. Let stand for 5 or 6 minutes.
Beat the egg yolks with the 1/4 cup caster sugar in a separate bowl and strain the milk mixture into it. Transfer to a saucepan and gently heat, stirring all the time, until the mixture is thick. Set aside to cool. Whip the double (heavy) cream and fold into the cooled tea mixture.
Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

ROCKY ROAD ICE CREAM

5 EGG YOLKS
2 ½ CUPS MILK
1 CUP DOUBLE/HEAVY CREAM
3 TBSP SUGAR
3 TBSP OF COCOA POWDER
¼ CUP MINI MARSHMALLOWS

¼ CUP GRATED CHOCOLATE
¼ CUP CHOPPED PECANS

Create a custard base using all the ingredients except the cocoa powder.

Beat and mix together the egg yolks and sugar until thick. Separately, pour the milk into a saucepan and scald it (bring slowly up to boiling point). Pour the hot milk into the egg yolks and sugar mix whilst continuously stirring. Then pour the mixture back into the pan and heat gently, stirring until the custard thickens - DO NOT BRING TO A BOIL OR IT MAY CURDLE. When you can see a film form over the back of your spoon it's time to remove the saucepan from the heat. Let cool.

At the point where you remove the saucepan from the heat to allow the mixture to cool, add the cocoa. Then chill the custard until it's really cold. Once chilled, mix until slushy. Add the cream (whipped) and make sure it mixes in well.
Transfer the mixture to the ice cream maker and freeze according to the instructions.
Add the grated chocolate, marshmallows and nuts as the ice cream begins to thicken.

ORANGE SORBET

1 CUP SUGAR
1 CUP FRESH ORANGE JUICE
½ CUP WATER
ZEST OF 2 ORANGES
JUICE FROM A WHOLE LEMON

In a saucepan mix together the sugar, water and orange zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Remove from the heat and set aside to cool. When cool, stir in the orange and lemon juices then transfer the complete mixture into the ice cream maker and freeze according to the instructions.

STRAWBERRY SORBET

½ CUP SUGAR
1 CUP WATER
1LB FRESH STRAWBERRIES
JUICE OF ½ LEMON
½PACKET OF GELATIN POWDER

In a saucepan mix together the sugar and water. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Set aside to cool.
Mash or purée the strawberries and strain them to remove the seeds. Melt the gelatin by mixing it with 2 tablespoons of water over a boiling pan, mix well, add to the purée and the lemon juice into the syrup mixture. When cool, transfer the complete mixture into the ice cream maker and freeze according to the instructions.

RASPBERRY SORBET

½ CUP SUGAR
1 CUP WATER
1LB FRESH RASPBERRIES
JUICE OF ½ LEMON
½ PACKET OF GELATIN POWDER

In a saucepan mix together the sugar and water. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Set aside to cool.
Mash or purée the raspberries and strain them to remove the seeds. Melt the gelatin by mixing it with 2 tablespoons of water over a boiling pan, mix well, add to the purée and the lemon juice into the syrup mixture. When cool, transfer the complete mixture into the ice cream maker and freeze according to the instructions.

LEMON SORBET

1 CUP SUGAR
1 CUP FRESH LEMON JUICE
½ CUP WATER
ZEST OF 2 LIMES

In a saucepan mix together the sugar, water and lime zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Remove from the heat and set aside to cool. When cool, stir in the lemon juices then transfer the complete mixture into the ice cream maker and freeze according to the instructions.

FRESH BASIL SORBET

1 CUP SUGAR
1 CUP FRESH BASIL LEAVES
½ CUP WATER
ZEST OF 2 LEMONS

In a saucepan mix together the sugar, water, fresh basil and lemon zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup.
Remove from the heat and set aside to cool. When cool, strain the mixture to remove the basil leaves. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

FRESH CUCUMBER SORBET

1 CUP SUGAR
½ CUP PUREED CUCUMBERS
½ CUP WATER
ZEST OF 2 LEMONS

In a saucepan mix together the sugar, water, cucumber and lemon zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup.
Remove from the heat and set aside to cool. When cool, strain the mixture to remove the cucumber pulp.
Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

MANGO SORBET

½ CUP SUGAR
1 CUP WATER
1LB FRESH CHOPPED MANGOES
JUICE OF ½ LEMON

In a saucepan mix together the sugar and water. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Set aside to cool.
Mash or purée the mangoes and strain them to remove any stringy membrane. Add to the syrup mixture. Add the lemon juice into the mixture. Mix well. Set aside to cool. When cool, transfer the complete mixture into the ice cream maker and freeze according to the instructions.

MOJITO SORBET

1 CUP SUGAR
1 CUP FRESH MINT LEAVES
1 CUP WATER
ZEST OF 2 LIMES
1 CUP FRESH LEMON JUICE
2 TBSP RUM (OPTIONAL)
½ CUP CITRUS FLAVORED SPARKLING WATER

In a saucepan mix together the sugar, water, fresh mint and lime zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup.
Remove from the heat and set aside to cool. When cool, strain the mixture to remove the mint leaves. Add the remaining ingredients and mix well.
Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

LIMITED WARRANTY* ONE (1) YEAR:

Your small kitchen appliance is built with precision, inspected and tested before leaving our factory. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) years, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service. This product warranty covers only the original consumer purchaser of the product.

WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE.

During the one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below). The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.

This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
- Damages caused in shipping.
- Damages caused by replacement or resetting of house fuses or circuit breakers.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Lost or missing parts of the product. Parts will need to be purchased separately.
- Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Consumer's remorse is not an acceptable reason to return a product to our Service Center.

*The consumer is responsible for any delivery charges for all replacement units provided for exchange under the warranty.

RETURNS: Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.
We cannot assume responsibility for loss or damages to products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your return: any accessories related to the problem, your full address and daytime phone number, a note describing the problem, a copy of the dated sales receipt or other proof of purchase and a valid RA#. C.O.D shipments cannot be accepted.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia**, excluding Puerto Rico and the Virgin Islands.
This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.
For international warranty, please contact the local distributor.
**Any instruction or policy included in this manual may be subject to change at any time.

Model EIM-550 ***Mr. Freeze*** **1.5Qt. Ice Cream Freezer**

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